



DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

Violations cited in the report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).

Food Establishment Inspection Report					Page 1 of 4
Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901			No. of Risk Factor/Intervention Violations	4	Date 11/25/2019
			No. of Repeat Risk Factor/Intervention Violations	0	Time In 11:45 AM
			Score (optional)		Time Out 1:30 PM
Establishment	Address	City/State	Zip Code	Telephone	
Augusta Grille	1612 N Dupont Highway	New Castle, DE	19720	302-299-1414	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N002855	Labumum Hospitality LLC	Complaint	Permanent	Medium	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Supervision					
Compliance Status			COS	R	
01	Person in charge present, demonstrates knowledge, and perform duties				
02	Certified Food Protection Manager				
Employee Health					
Compliance Status			COS	R	
03	Management, food employee and conditional employee; knowledge, responsibilities and reporting				
04	Proper use of restriction and exclusion				
05	Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices					
Compliance Status			COS	R	
06	Proper eating, tasting, drinking or tobacco use				
07	No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands					
Compliance Status			COS	R	
08	Hands clean & properly washed				
09	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	Adequate handwashing sinks properly supplied and accessible				
Approved Source					
Compliance Status			COS	R	
11	Food obtained from approved source				
12	Food received at proper temperature				
13	Food in good condition, safe, & unadulterated				
14	Required records available: shellstock tags, parasite destruction				
Protection from Contamination					
Compliance Status			COS	R	
15	Food separated and protected				
16	Food-contact surfaces; cleaned & sanitized				
17	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food			
Time/Temperature Control for Safety					
Compliance Status			COS	R	
18	Proper cooking time & temperatures				
19	Proper reheating procedures for hot holding				
20	Proper cooling time and temperature				
21	Proper hot holding temperatures				
22	Proper cold holding temperatures				
23	OUT	Proper date marking and disposition			X
24	Time as a Public Health Control; procedures & records				
Consumer Advisory					
Compliance Status			COS	R	
25	Consumer Advisory provided for raw/undercooked food				
Highly Susceptible Populations					
Compliance Status			COS	R	
26	Pasteurized foods issued; prohibited foods not offered				
<div style="display: flex; justify-content: space-between;"> <div> <p>Person In Charge (Signature)</p> <p>Inspector (Signature) NCC-EHSII-O46</p> </div> <div> <p>Date:</p> <p>Follow-up: YES Follow-up Date: 11/27/2019</p> </div> </div>					



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					

Food/Color Additives and Toxic Substances				
Compliance Status			COS	R
27		Food additives; approved & properly used		
28		Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures				
Compliance Status			COS	R
29		Compliance with variance/specialized process/HACCP		

Safe Food and Water				
Compliance Status			COS	R
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		

Food Temperature Control				
Compliance Status			COS	R
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		

Food Identification				
Compliance Status			COS	R
37		Food properly labeled; original container		

Prevention of Food Contamination				
Compliance Status			COS	R
38	OUT	Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Proper Use of Utensils				
Compliance Status			COS	R
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		

Utensils, Equipment and Vending				
Compliance Status			COS	R
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean		

Physical Facilities				
Compliance Status			COS	R
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		

Person In Charge (Signature)	Date:
Inspector (Signature) NCC-EHSII-O46	Follow-up: YES Follow-up Date: 11/27/2019



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Physical Facilities					
52		Sewage & waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55		Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
38	6-501.11/Controlling Pests(Priority Foundation) Rodent droppings were observed on top of preparation tables, inside the oven, inside the dough mixing bowl, under kitchen equipment and behind kitchen equipment.				
17	3-701.11/Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food(Priority) Observed two pans with cheese products with mold on the.				
23	3-501.18/Ready-To-Eat Time/Temperature Control for Safety Food, Disposition(Priority) Observed expired milk product inside the walk in refrigerator. <i>Corrected On Site</i> -Product was discarded by manager.				
38	6-202.15/Outer Openings, Protected(Core) Observed open gap on the back door of the kitchen and small hole on the floor by the dry storage area.				
49	4-602.13/Nonfood Contact Surfaces(Core) Observed cooking equipment throughout the kitchen not clean to sight and touch.				
INSPECTION NOTES					
<p>Complaint: On Wednesday, November 20, 2019 The division of Public Health received a complaint regarding The Hotel Clarion "Augusta Grille Restaurant" located at 1612 N. DuPont Hwy, New Castle DE 199720. The complainant stated [REDACTED] There is cross contamination, no gloves are worn, they don't clean the kitchen.</p> <p>Observations: Upon inspection spoke with manager regarding the complaint. Manager performed walk through with inspector and the following findings have been included in this inspection report.</p> <p>Note: Inspector did not observed cross contamination, or no gloves worn due to the restaurant was not in operation when the complaint investigation was performed.</p> <p>8-404.11 - P - Manager was notified that the kitchen needs to be closed due to Imminent Health Hazard, and Gross Insanitary Conditions observed in dry storage area, and main kitchen area. All affected areas identified during the inspection needs to be cleaned and sanitized.All expired food items and moldy food items needs to be discarded. Pest Control company "Ecolab" needs to service food establishment prior to re-inspection. When food establishment restore sanitary conditions, management needs to contact Health Department for re-inspection.</p>					

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